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## Spring Showing Select Styles Millinery MISSES REESE \& COMPANY



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## "Here's the dryest Baking Powder in the World"

$\mathrm{D}_{\mathrm{m}}^{\mathbf{O} \text { yount bewter what thing meang? }}$ It conomy in baking, Moititure in bak-  er. That is the reason whyordinary baking powder goes stale on the grocer's shelf. The moisture is extracted from

## Princine Baking Powder

 moisture.
Princine Pure Phosphate Baking Powder meet
all the standards of every pure food what is more to the point, of such men las Lewis B. Allyn of Westfield, Mass., and Alfred W. endorse it with the experts "Ex "Excellent!", who "Purel" It
ever you bake.
5-5:






Don't bother with Dreses Shielde


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THE TOILET WATER FOR
EXCESSIVE PERSPIRATION

